

ABSTRACT

It is intended mainly to provide creams not restricted in flavor which are excellent in whipping properties under acidic conditions (in particular, in a pH region shifting toward the acidic side from the isoelectric point but not being extremely acidic) and free from any problems in physical properties (i.e., capable of giving whipped products which have smooth texture and excellent shape-retention) and can fully utilize the refreshing flavor of fruit acids, etc. Secondly, it becomes possible to provide vegetable plants obtained from vegetable materials alone, whipped products thereof or dry powders thereof. Namely, creams obtained by using acid-soluble soybean protein without resort to nonfat solid milk, acid-soluble milk whey protein or stabilizer in solidifying milk.